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(72) Inventor: KOBAYASHI SHOICHI **EHASHI TADASHI** KADOMA MITSURU MITSUI SEITO KK

SUZUKI KAZUMASA

ener or other food raw material. chito-oligosaccharide. The product is used as a sweet posed chitin containing N-acetylglucosamine and/o containing raw material such as crab, shrimp, kril etc., is treated with said chitinase to obtain a decom der aerabic candition to obtain a chitinase. A chitintomyces sp. KE-406 (FERM P-8642) is cultured unstrain belonging to Streptomyces genus such as Strep-CONSTITUTION: A chitinase-producing microbial

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oligosaccharide produced by treating chitin with a chitichitin containing N-acetylglucosamine and/or chitoas a sweetener, etc., and containing a decomposed PURPOSE: To provide a food raw material useful

(57) Abstract

(64) FOOD HAW MATERIAL COMPOSED OF

**DECOMPOSED CHITIN** 

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